
Title: DEVRA'S RECIPES

Author:

Chicken and Rice:

2 cups rice
1 1/2 cups coarsely
chopped green pepper
3/4 cup thinly sliced
onions
3 tablespoons salad oil
1/4 cup cornstarch
2 cups chicken stock
3 tablespoons soy sauce
2 cups slivered cooked
chicken
3 ripe tomatoes, cut in
thin wedges

Cook green pepper and
onions in oil till tender.
Blend cornstarch and a
little chicken stock. Add
remaining stock and soy
sauce. Gently stir chicken
and stock into vegetables.
Cook and stir until sauce
is clear and thickened.
Add tomatoes and cook
just until heated. Serve
over rice. Serves six.

Broccoli Casserole:

1/2 stick butter
1 cup of rice, cooked
1 cup chopped onions
1 bunch broccoli, chopped
6 ounces of cream of
mushroom soup
4 ounces of melted
cheese

Melt butter in skillet; add
chopped onion and saute
until clear. Add the
chopped broccoli. Stir
thoroughly. Add the cream
of mushroom soup. Stir
and simmer a few
minutes. Add 1 cup cooked

rice; stir and simmer. If too thick, add a small amount of water and cook 25 to 30 minutes at 350 degrees.

Apple Nut Squares:

3 eggs
1 3/4 cups sugar
1 cup cooking oil
2 teaspoons vanilla
2 cups flour
1 teaspoon salt
1 teaspoon baking soda
1 1/2 teaspoons cinnamon
2 cups peeled, diced apples
1/2 cup chopped pecans

Heat the oven to 325 degrees. Lightly grease a 9 by 13 inch pan. In large mixing bowl, combine first 8 ingredients; beat rapidly for 3 minutes (about 150 strokes). Stir in apples and pecans. Pour into prepared pan. Bake 50 to 60 minutes until toothpick inserted in center comes out clean. Serve with whipped topping, ice cream, or as is, dusted with powdered sugar. Serves 12 to 15.

Teatime Tassies:

3 ounces cream cheese
1/2 cup butter
1 cup sifted flour
3/4 cup brown sugar
1 tablespoon soft butter
1 teaspoon vanilla
1 egg
dash of salt
2/3 cup broken almonds, or other nuts

Blend cream cheese and butter. Stir in flour. Chill 1 hour. Shape in 2 dozen 1" balls. Form dough on bottom and sides of cups or muffin tins. Beat remaining ingredients together except nuts.

Divide half of the nuts among the cups. Add egg mixture to top with remaining nuts. Bake at 325 degrees for 25 minutes.

Saucy Franks:

1 lb. franks
2 tablespoons butter
10 3/4 oz. tomato soup
1/4 cup brown sugar
1/4 cup water
3 tablespoons vinegar
1 tablespoon worcestershire sauce
1/2 lemon, thinly sliced
1/2 onion, thinly sliced
1/4 cup chopped green pepper

Score franks in corkscrew fashion. In skillet, brown franks lightly in butter. Add remaining ingredients except green pepper. Simmer covered 10 minutes. Add green pepper and cook 5 minutes longer.

Peanut Butter Fudge:

2 cups sugar
dash of salt
2/3 cup milk
1 tablespoon light syrup
2 tablespoons butter
1 cup peanut butter
1 teaspoon vanilla

Mix first 4 ingredients and cook until soft ball stage. Add remaining ingredients and blend. Pour quickly into greased pan and cut into squares.

Noodles:

1 egg, beaten
1 teaspoon soft butter
1/2 teaspoon salt
2 tablespoons milk
1 teaspoon cider vinegar
1 cup flour

Combine egg, butter, salt, milk, and vinegar. Add enough flour to make a stiff dough. Roll out very thin on floured surface. Let dough stand about 2 hours, until dried. Cut into strips. Drop noodles in salted water or broth. Cook for 10 minutes. Makes 3 cups of uncooked noodles.